



Asahi



Entrees

Prawn Tempura 海老の天ぷら Succulent Tiger Prawns in light Tempura Batter with Wasabi Mayonnaise	\$14
Vegetable Tempura 野菜の天ぷら Mixed Vegetables in light Tempura Batter with special dipping sauce	\$13
Maguro Nori Tempura まぐろの海苔巻き天ぷら Fresh Tuna and roasted Seaweed in light Tempura Batter with special sauce	\$13
Tofu Salad (GF) 豆腐サラダ Fresh Tofu, Carrot, Broccoli, Avocado, Cabbage & Sesame Seeds with special dressing	\$12
Nasu Dengaku (GF) なす田楽 Delicious Eggplant lightly fried, with sweet Miso sauce and black Sesame Seeds	\$12
Gyoza (5pc) 餃子 Japanese Pork Dumplings served with special sauce and Spring onion	\$10
Agedashi Tofu 揚げだし豆腐 Fresh Tofu pieces, lightly coated & deep fried, served in a special sauce	\$9.50
Kani Croquette (2pc) カニコロケ Delicious creamy Potato & Crab parcels, crumbed and deep fried	\$8.50
Nametake Yakko なめたけやっこ Fresh Tofu with delicate Enoki Mushrooms & special sauce	\$7.50
Vegetable Croquette (1pc) 野菜コロケ Delicious crumbed potato and vegetable parcel, deep fried, with special barbecue sauce	\$7
Edamame (GF) 枝豆 Healthy green Soya Beans lightly boiled & salted	\$5.50
Miso Soup (GF) 味噌汁 Traditional Japanese Soya Bean Soup with Tofu & Spring Onion	\$4

Sushi & Sashimi

Please ask our friendly staff if you require Gluten Free Soy Sauce

Moriawase (GF) 盛り合わせ Magnificent combination of fresh Sushi & Sashimi	\$33
Asahi Carpaccio (GF) 朝日カルパッチョ Luscious layers of Salmon Sashimi & Avocado with sweet Miso & Mayonnaise	\$18
Tuna Tataki まぐろのたたき Delectable pieces of Tuna with freshly grated Ginger in a Citrus Soy sauce	\$14
Sushi (GF) にぎり寿司 Fresh Tuna, Salmon, Prawn & Egg atop seasoned Rice	E \$14 M \$25
Sashimi (GF) 刺身 Mouth-watering slices of fresh Salmon & Tuna	E \$13 M \$24
Asahi Roll (GF) 朝日巻き Salmon, Avocado, Cucumber, Egg, Sesame Seeds & Mayonnaise rolled in Seaweed & seasoned Rice	E \$9 M \$16
Ballarat Roll (GF) バララット巻き Tuna, Avocado and Roasted Sesame Seeds rolled in Seasoned Rice & Seaweed	E \$8 M \$14
Salmon & Avocado Roll (GF) サーモン&アボカドロール巻き Salmon & Avocado rolled in Seasoned Rice & Seaweed	E \$8 M \$14
Maki Roll: (GF) 細巻き Choose any one of the following ingredients wrapped in seasoned Rice and Seaweed	
Cucumber or Egg	\$5
Salmon, Tuna, Prawn or Avocado	\$7



Asahi



Main Course

Yakiniku 焼肉 Sher Wagyu Beef & Onion cooked with special BBQ sauce served with steamed Rice	\$32
Teriyaki Beef 照り焼き和牛 Pan fried Sher Wagyu Beef in Teriyaki Sauce served with Steamed Rice	\$32
Miso Beef (GF) 田楽みそ和牛 Sher Wagyu Beef Pan-fried in a delicious sweet Miso Sauce, served with steamed Rice	\$32
Sukiyaki Udon すき焼きうどん Sher Wagyu Beef with Spring onion, Shitake Mushrooms, Broccoli, Carrot, Tofu & Udon Noodles in Sukiyaki Sauce	\$32
Sweet Pork Belly 豚バラ肉の甘辛焼き Slow cooked, pan-fried in Teriyaki sauce served with Steamed Rice	\$29
Teriyaki Ni Salmon 鮭の照り焼き煮 Salmon fillet simmered in combination of Teriyaki & Miso Sauces served with Steamed Rice	\$26
Tempura Prawns (8pc) 海老の天ぷら Succulent Tiger Prawns in light Tempura Batter with Wasabi Mayonnaise	\$25
Teriyaki Chicken 照り焼きチキン Pan fried Chicken in Teriyaki Sauce served with Steamed Rice	\$24
Miso Chicken (GF) 田楽みそチキン Pan-fried Chicken in a delicious sweet Miso Sauce, served with steamed Rice	\$24
Teriyaki Tofu 照り焼き豆腐 Pan fried Tofu in Teriyaki Sauce served with Steamed Rice	\$24
Miso Tofu (GF) 田楽みそ豆腐 Pan-fried Tofu in a delicious sweet Miso Sauce, served with steamed Rice	\$24
Tofu Sukiyaki すき焼き豆腐 Delicate Tofu pieces with Broccoli, Carrot, Shitake Mushrooms & Spring Onion in a tasty sauce with Rice	\$22

Dessert

Banana Tempura バナナの天ぷら Fresh Banana deep fried in light tempura batter served with Ice Cream and Golden Syrup	\$12
Ume Delight (GF) 梅デライト Wine infused Plum served with Plum Wine Sorbet	\$10.50
Dora Yaki どら焼き Sweet Red Bean Pancake served with Ice Cream and Golden Syrup	\$9.50
Pear Tofu Mousse 洋梨のムース Delicate Creamy Pear & Tofu Mousse with Apricot Glaze	\$8.50
Plum Wine Sorbet (GF) 梅酒ソルベ	\$5.50
Black Sesame Ice Cream (GF) 黒ゴマアイスクリーム	\$4.50
Green Tea Ice Cream (GF) 抹茶アイスクリーム	\$4.50
Vanilla Ice Cream with Golden Syrup バニラアイスクリームのゴールデンシロップかけ	\$4.50

(GF) Denotes Gluten Free Options – please ask our friendly staff for more information.